

CHARDONNAY PINOT NOIR 2015

SOIL TYPE

Sourced from 2 vineyards in Southern Stellenbosch, the first planted in 1991 situated on alluvial Dundee soils which produces the rich textured mouth feel and minerality. The younger vineyards were planted in 2007 on Cartref soils giving a greater fruit expression. Crop thinning occurred at pruning and at veraison. Five separate picking stages at optimum ripeness.

VINIFICATION

Hand picked. Partial whole bunch pressing and static settling overnight. Some solids remained in the juice. Transferred to 50% new tight grain Allier French Oak and 50% second fill 300 litre barrels for fermentation. Half of the barrels were inoculated with selected Chardonnay yeast, while the other half underwent un-inoculated, spontaneous fermentation. After fermentation, the wine was given a racking to remove heavy lees and returned to barrel for malo-lactic fermentation.

TASTING NOTES

Wonderful aromatic nose of summer fruit, citrus and strawberry. The palate is fresh with crisp acidity and an opulent creaminess.

ANALYSIS

Residual sugar:	1.8 g/l
pH:	3.44
Total acidity:	5.6 g/l
Alcohol:	13.26%

AGEING POTENTIAL

Up to 2 years, provided wine is stored in ideal cellar conditions.

IDEALLY SERVED AT

12° - 14° C

COMPLEMENTS

Grilled fish, white and red meat.

WINEMAKER

Chris Williams



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